

Plate Dream

Sumac Potato Salad – Bright, Tangy Side Dish

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

Main Ingredients

- [ ] 1½ lbs waxy potatoes, peeled and cubed
- [ ] ¼ cup extra-virgin olive oil
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp sumac
- [ ] 2 tbsp chopped fresh parsley
- [ ] 2 tbsp chopped fresh dill
- [ ] ½ tsp sea salt
- [ ] ¼ tsp black pepper

Optional Dressing Boost

- [ ] 1 tsp honey (or maple syrup for vegan)
- [ ] 1 small red onion, finely minced

Instructions

1. Bring a pot of salted water to a boil, add the cubed potatoes, and cook until just tender, about 8-10 minutes.
2. Drain the potatoes and immediately rinse under cold water to stop cooking; let them sit to cool completely.
3. In a large bowl, whisk together olive oil, lemon juice, sumac, honey (if using), and a pinch of salt.
4. Gently fold the cooled potatoes into the dressing, then sprinkle with parsley, dill, and black pepper. Toss lightly.
5. Cover and refrigerate for at least 15 minutes before serving to let the flavors meld.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad feels too dry, drizzle a little extra olive oil before serving.
- For added crunch, toss in a handful of toasted pine nuts just before plating.
- A pinch of smoked paprika can add a subtle smoky depth if you enjoy it.